



2022 Pepper Variety List

Hot Pepper Varieties

Scoville Units Rating Guide

Moderate Heat 1,000-5,000 units Hot Heat 5,000-30,000 units

Anaheim Chili—(75 Days) Popular 2-cell, medium-hot pepper with medium thick flesh. Peppers start out green, maturing to red. Enjoy green or red. High yields. Recommended by KSU. Scoville units 500-2,500

Armageddon—(90-95 Days) Burpee Exclusive Variety. These habanero-type peppers deliver thunderbolts of heat! Peppers grow no bigger than 2" and turn fiery red 2 weeks earlier than "Carolina Reaper". Plants grow 24"-36" tall and are productive. Grow them if you dare!! Scoville units 1.3 Million

Big Guy Jalapeno—(69 Days) Burpee Exclusive Variety. Produces large jalapeno peppers that are perfect for pickling, stuffing and slicing. Peppers are 5"x1" in size. Enjoy green. Scoville units 1,000-5,000

Biggy Chile Hybrid—(68 Days) Huge yields of thick-walled 9" peppers. Mild heat rating. Matures green to red. Enjoy green or red. Recommended by KSU. Scoville units 450-600

Caribbean Red Hot—(70 Days) Sixty times hotter than Jalapeno Peppers. Peppers are 1.5" long and shaped like a blunt twisted bell pepper. Enjoy green or red. Recommended by KSU. Scoville units 300,000-445,000

Carolina Reaper—(90 Days) Officially the hottest pepper in the world as ranked by Guinness Records, with average Scoville units of 1.5 million units. Fiery red peppers have a unique little stinger tail. Use extreme caution when picking these peppers. Grow to be 2" x 1.5". Scoville units 1,500,000-2,200,000

Dragon Roll Shishito—(67 Days) Burpee Exclusive Variety. Gaining the ranks of culinary excellence, shishito peppers are on menus and at farmers markets across the nation. These 3" to 5" peppers top out about 200 Scovilles, making them more mild than a jalapeno pepper, but they let you know you have some heat! Scoville units 200

Fajita Bell Hybrid—(75 Days) One of the best large, 4-lobed peppers with a low pungency and a great taste raw or cooked. High yields. Enjoy green or red. Scoville units 100-500

Garden Salsa Hybrid—(73 Days) A chili pepper designed for salsas. Peppers are 8"x 1" in size and usually picked green in color. Classified as medium-hot, but will be hotter in dry weather. Scoville units 1,000-5,000

Ghost Pepper (Bhut Jolokia)—(95 Days) This pepper is alleged to be among the world's hottest! Use with caution! Peppers are wrinkled, scarlet red in color and 2"x 1". Scoville units 1,000,000

Habanero—(90 Days) Extremely pungent! 1000 times hotter than a Jalapeno! Lantern-shaped 1"x 1.5" peppers with thin walls. Matures light green to orange. Enjoy at any color. Recommended by KSU. Scoville units 100,000-350,000

Jalafuego Hybrid—(70 Days) Large, strong plants produce super-pungent Jalapeno peppers. Peppers grow to be extra-long, measuring 4"x 2". Enjoy green to red. Scoville units 4,000-6,000

Jalapeno Gigante—(80 Days) Burpee Exclusive Variety. Produces big, delicious peppers for salsa or for stuffing to make "poppers" Peppers grow 4-5" long. One of the largest jalapeno pepper varieties. Enjoy green or red. Scoville units 4,000-6,000

LaBomba Jalapeno Hybrid—(56 Days) Sturdy plants produce continuous yields of medium-hot peppers with thick walls. Peppers are 2.75" x 1". Enjoy dark green in color. Scoville units 5,000

Park's Whopper Jalapeno—(72 Days) This variety produces peppers that are 3-4" in length and perfect fresh, canned, salsas, or pickled. They will liven up any food dish. Very disease resistant. Scoville units 2100-2500

Pot-a-peno Jalapeno—(45 Days green, 60 Days red) A unique pepper with a cascading growth habit that is perfect for containers or hanging baskets. This pepper will add a spicy zip to any dish. Mildly hot. Scoville units 500.

Scotch Bonnet Jamaican Red—(90 Days) Hotter than Habanero?? You decide. Bonnet-shaped 2" peppers. Super hot. Matures green to red. Enjoy at any color if you dare. Scoville units 100,000-350,000

Serrano Chili—(85 Days) Perfect for chili sauces, salsa, hot pepper vinegar and pickles. Produces 2" long peppers. Matures green to red. Enjoy at any color. Recommended by KSU. Scoville units 22,000

Spicy Slice Jalapeno—(65 Days) Produces extra-large 4-4.5" peppers. Peppers are firm, smooth, good for cutting into uniform bite-sized rings, good flavor. High yielding. Scoville units 4000-6,000

Super Cayenne—(70 Days) Long peppers 6" x 1/2" are perfect for pickles, canning or drying. Matures from green to red. Enjoy at any color. Scoville units 50,000

Super Chili Hybrid—(75 Days) All America Selection winner. Produces 2.5" x 1.5" cone-shaped, elongated peppers. High yields of very hot peppers. Matures green to red. Enjoy at any color. Scoville units 50,000

Thai Hot—(70 Days) Very hot! Produces small, slim dark green peppers about 1" long. High yields. Matures from green to bright red. Enjoy at any color. Scoville units 40,000

Trident Poblano—(80 Days) Extra large poblano type peppers that grow 6.5" x 3.5". A very glossy, firm straight pepper. Good for fresh and dried use. High resistance to Tobacco Mosaic Virus. Scoville units 250-1,500

Sweet Pepper Varieties

Bananarama—(70 Days) Burpee Exclusive Variety. Produces big, meaty banana peppers on smaller plants. Peppers are 8" x 1.25". They start out yellow in color and mature to orange-red. Can be picked at any time.

Better Belle—(75 Days) A very dependable productive pepper variety that produces high yields of 4"x 5" thick-walled sweet peppers. Matures green to red.

Big Bertha—(72 Days) All America Selection winner. Extra-large, mostly 4-lobed peppers that are 7" x 3.5". Matures green to red. Very popular for home use. Enjoy green or red. Recommended by KSU.

Big Daddy—(70 Days) Burpee Exclusive Variety. Produces huge 8-10" long sweet peppers, thick-walled and crispy sweet. Great grilled, sautéed, stir-fried, roasted or stuffed. Matures green to golden-yellow. Enjoy at any color.

Candy Cane Chocolate Cherry—(60 Days) This pepper has beautiful variegated foliage, and the peppers start out green with white stripes and change to chocolate and cherry red in color. A mini bell pepper with sweet flavor and crisp texture. Good in containers, pretty and productive.

Carmen—(60 Days green 80 Days red) The best tasting sweet Italian frying pepper, notably sweet (especially when fully red ripe). It has a shapely tapered silhouette. Excellent roasted, grilled, and in salads. Peppers average 6" long x 2.5" wide. Matures green to red

Early Sunnation—(70 Days) Blocky shaped peppers with thick walls and a very sweet taste when left to ripen to a yellow color. Matures from green to bright golden-yellow.

Fooled You—(65 Days) Perfect for mild sauces, salsas and stir-fry. Not pungent or hot, but still flavorful. Thick-walled 3.5" long, 1.75" wide peppers. Matures green to red. Enjoy green or red.

Giant Marconi—(70 Days) Produces a tapering 2-4 lobed pepper that is 8" x 3" in size. Has a sweet, smoky flavor. Use fresh or grilled. Disease resistant. High-yielding. Enjoy green or red.

Glow—(53 Days green, 73 Days orange) Produces thick-walled, 2-3 lobed peppers that are 4-5" long. Peppers are sweet and fruity tasting. Medium-sized plants could be grown in a container.

Gold Standard—(80 Days) Burpee Exclusive Variety. It is the biggest and best golden-yellow bell pepper. Grows 5" x 5", super flavorful, bright glowing yellow in color. Use the thin-walled peppers fresh for salad or roasting. Matures green to gold. Good disease resistance.

Golden Calwonder—(78 Days) A very sweet 4-lobed, thick-walled pepper that brightens up any food dish. Perfect stuffed, stir-fried or grilled. Freezes well. Matures green to sunburst yellow with a blush of orange

Golden Summer—(67 Days) A sweet mild flavored pepper that has thick walls and blocky shape. Good for salsas, salads and for stuffing. Matures from lime green to golden yellow

Gourmet Orange—(65 days green 85 days orange) Produces bright orange peppers that are medium large, and blocky in shape with thick walls. Strong compact plants. Excellent garden performance. Matures green to orange.

Great Stuff—(75 Days) **Burpee Exclusive Variety**. The ultimate pepper for stuffing—gigantic in size and thick-walled. Produces giant 7" x 5" peppers all summer long. Vigorous and disease resistant. Recommended by KSU.

Gypsy—(60 Days) Extremely early producer of wedge-shaped peppers that are crunchy, firm and sweet. All America Selection winner. Recommended by KSU

Hungarian Sweet Wax—(66 Days) Produces a very sweet 1.5"x 6" light yellow pepper that is perfect for salads, sandwiches, or stir-frying. Enjoy light yellow to red.

Keystone Giant Resistant—(75-80 Days) A large bell pepper with thick walls. Produces peppers that are 4.5" x 4". Perfect for stuffing or fresh. Good producer. Enjoy green to red

King Arthur (formerly Fat 'N Sassy)—(65 Days) Produces high yields of large, blocky sweet bell peppers. A mid-season variety that is widely adaptable and shows virus resistance. Enjoy green or red. Recommended by KSU

Lady Bell—(71 Days) Produces good yields of blocky, 3-4 lobed crunchy peppers. Disease resistant. Matures green to red. Enjoy at any color. Recommended by KSU.

Lunchbox Orange—(65 Days green, 85 orange) A sweet flavorful orange snack pepper. Mini-sized peppers are delicious stir-fried, in salads or the perfect healthy snack. Peppers grow 2.5" long x 1.5" wide.

Lunchbox Red—(63 Days green, 83 red) A sweet flavorful red snack pepper. Mini-sized peppers are delicious stir-fried, in salads or the perfect healthy snack. Peppers grow 2.5" long x 1.5" wide.

Mama Mia Giallo—(85 Days) Sweet Italian pepper that is perfect grilled, roasted, or eaten fresh. All America Selection winner 2014. Matures green to yellow. Enjoy at any color.

Park's Whopper II Hybrid—(70 Days) Produces 4" x 5" lobed pepper. Good disease resistance. Matures from green to red. Enjoy at any color.

Pinot Noir Hybrid—(68 Days) Large blocky peppers blush simultaneously to shades of citrus, berry and cherry red. Thick-walled peppers are very sweet and firm. Sets peppers from cool weather to hot, humid conditions. Matures lilac to red. Enjoy at any color.

Purple Beauty—(75 Days) Produces high yields of delicious onyx-colored peppers. Compact plants are 18" tall and produce 4" lobed black peppers that mature to deep purple. Thick-walled, crisp, perfect raw or cooked. Peppers will lose purple color when cooked.

Red Knight—(65 Days) A sweet, vigorous, early maturing pepper variety. Produces large to extra-large peppers 4.5"x 4.5" in size. Peppers are thick-walled. Enjoy green or red.

Revolution—(72 Days) Produces large to extra-large peppers that are 4.75”x 4.5” in size. Has good disease resistance. Thick-walled and 4-lobed in shape. Enjoy green or red.

Seedless Peppi Grande Red—(60 Days green, 80 Days red) A corno-shaped pepper with outstanding crisp texture, rich flavor and more sweetness than large peppers. Peppers are often seedless, great on the grill or baked and stuffed with cheese. To be seedless you need to grow them in isolation from other peppers.